

BAR Lizette

Autumn 2025 Menu

TWO MEATS + TWO CHEESE 25
ALL FOUR CHEESES 21

FROMAGE

Camembert
La Peral Bleu Cheese
Jasper Hill Cabot Clothbound Cheddar
Fromagerie Le Cret 1655, hard gruyere

CHARCUTERIE

Smoking Goose Capocollo di Dorman
Prosciutto

BREAD & BUTTER 8

Dead King Bakery sourdough bread
whipped herb butter ~ charred leek & honey butter ~ maldon sea salt butter

PICKLE PLATE 8

assorted homemade pickled vegetables, sweet little drops, caper berries & mixed olives

BRUSSEL SPROUTS 10

honey balsamic glaze with garlic yogurt & lemon zest

PANISSE 10

fried chickpea fritters with parmesan & rouille (v.o)

TARTE FLAMBEE 12

Delicata squash, goat cheese, shallot jam & micro greens in a puff pastry

ROASTED HEIRLOOM BABY BEETS 13

lemon whipped ricotta, dill, mint, hazelnuts, citrus vinaigrette

DUCK RILLETTE 14

grilled sourdough, mustard, pickled shallot, cornichons, cucumber, sweet drop peppers

TUNA TARTARE 20

caper, cornichon, shallot, dijon and herb tartare in endive boats with pickled serrano peppers & radish

MOULES 18

Pernod, melted leek, cream served with baguette

GRILLED OCTOPUS 20

crispy potato with roasted garlic & anchovy aioli

<i>Soup</i>	FRENCH ONION SOUP	9
	SOUP DU JOUR	MP
<i>Salad</i>	NICOISE	14
add- grilled chicken 6	<i>mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard mignonette</i>	
steak 15		12
grilled shrimp 9	RADISH & ARUGULA SALAD	
	<i>shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*</i>	
	ENDIVE & CHICORY	14
	<i>Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and brown butter maple vinaigrette</i>	
<i>Sandwiches</i>	FRIED PORTABELLA	15
all sandwiches served with fries or side salad	<i>hand breaded portabella mushroom on grilled sourdough with roasted red peppers, basil aioli, arugula & muenster cheese (v.o)</i>	
	BURGER	17
	<i>8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce on a brioche bun</i>	
	DUCK CONFIT GRILLED CHEESE	18
	<i>on sourdough with dijon and brandied cranberries</i>	
	CHICKEN SCHNITZEL	17
	<i>homemade pickles, arugula & buttermilk herb dressing on a toasted pretzel bun</i>	
<i>Entrees</i>	SEARED SCALLOPS	30
	<i>clam risotto, herbed butter and prosciutto</i>	
	POULET A MOUTARDE	26
	<i>herb seared chicken breast in a dijon cream sauce over Comté pomme aligot served with a salad of chicory, shaved fennel & radish and honey vinaigrette</i>	
	RABBIT COQ AU REISLING	30
	<i>braised rabbit leg in a riesling velouté with pancetta, roasted brussel sprouts, mushroom & carrot</i>	
	HONEY ROASTED DELICATA SQUASH	25
	<i>with puy lentils, garlic citrus yogurt & microgreens (v.o)</i>	
	STEAK DIANE	43
	<i>8oz Bavette Steak, brandied dijon sauce with herb roasted potato wedges served with a salad of chicory, shaved fennel & radish and honey vinaigrette</i>	

(v.o) vegan optional
*tree nut allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness